

CHÂTEAU LAMARTINE CAHORS DEPUIS 1883

Cuvée Particulière



Appellation

AOP CAHORS

Cuvee

CUVEE PARTICULIERE

Bottled

At Château by GAYRAUD Family

Presentation

Bottle "Tradition"

Grapes/varieties

90% Malbec, 10% Tannat

Terroir/yield

Old vines from 40 to 60 years on clay-limestone (50%), clay-siliceous (30%) and limestone scree cone (20%), terroir - 2nd and 3rd terrace of Lot Valley.
Low yield, 40 Hl/ha.

Wine-making/maturing

Traditional method in stainless steel tanks during 30 days with temperature control and traditional punch of the cap.
Ageing in cement tanks until the following spring. Then, the wine stays in oak large barrels for 1/3 and the next 2/3 of the volume stays in oak barrels of 1-3 years for 12-14 month.

Tasting notes

Very beautiful deep purple colour, typical of the appellation. Intense and complex nose: grilled, spiced, red fruits, mentholed. This wine well textured, has a slight taste of liquorice and is rich with promise.

Laying down potential

From 4 to 12 years.

Service temperature

To serve between 16° and 18°C.
Duck, goose, game, cheese.



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